

Louiesenhof Chardonnay 2003

Sold Out

Michelangelo International Wine Awards 2003 - Gold

Full-Bodied and rich with abundant fresh fruit aromas on the nose followed by mouth-filling citrus and lime flavours and a lingering palate.

Serve chilled (12 - 15Â°C). The ideal wine with shellfish, salmon, roast chicken, veal dishes, seafood pasta, ham or smoked meat salads.

variety : Chardonnay | 100% Chardonnay

winery : Louiesenhof

winemaker : Stefan Smit

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.5 g/l pH : 3.4 ta : 6.0 g/l

type : White **style :** Dry

pack : Bottle

Michelangelo International Wine Awards 2003 - Gold
Veritas 2003 - Bronze

ageing : Drinking well now, but can be cellared for up to three years from vintage.

